

The Fisherman's Pub

Lunch menu

Nocellara olives €5.50 (5,7,14)

Ballinakill Bay oysters, Micil poitin mignonette €4.00 each (11,14)

Curried Butternut squash soup, toasted seeds, rosemary & sea salt focaccia €9.50 (1,8a)

Smoked haddock, mussel & leek chowder, treacle bread, dillisk butter €14.50 (1,3,4,8a,11,12b)

Walled garden beetroot, burrata, figs, candied walnuts, balsamic dressing €16.00 (4,13,12b,14)

Roast chicken sandwich, lemon & black pepper mayo, lettuce, tomato, sourdough bloomer €16.50 (4,5,8a,9,12,14)

Baked gammon & mature cheddar toasted sandwich, tomato relish, mustard mayo €16.50 (4,5,8a,9,14)

Add a cup of soup €4.00

Spring salad, roast seasonal vegetables, feta, mixed grains, seeds, tahini & lemon dressing €17.00 (4,5,7,8a,8b,13,14)

Cleggan crab, prawns, cocktail sauce, soda bread, pickled cucumber & fennel salad €22.00 (1,2,3,4,5,8a,8c,9,14)

Killary Fjord mussels, white wine, garlic & parsley, skinny fries & aioli €20.00 (3,4,8a,11,14)

Beer battered catch of the day, tartare sauce, mushy peas, skinny fries €23.00 (3,4,8a,14)

SIDES

Mixed leaf salad €7.50 (4,14) | Truffle & Parmesan fries €7.50 (4,7,9,14) | Skinny fries €7.50

DESSERTS

Warm chocolate brownie, stout chocolate sauce, vanilla ice cream €11.00 (4,8a,9,14)

Spring Rhubarb Meringue, Strawberry Cream €11.00 (4, 8, 9)

Bramley "Ulla Bacaitle" Baileys Custard, Oat Crumble €11.00 (4, 8a)

Irish Porter Cheddar, Golden Raisin, Honey, Seed Cracker €11.00 (4,13,14)

Allergen Key

1. Celery; 2. Crustaceans; 3. Fish; 4. Milk; 5. Mustard; 6. Peanuts; 7. Soya; 8. Cereals (gluten); 8A. Wheat; 8B. Barley; 8C. Oats; 9. Eggs; 10. Lupin;
11. Molluscs; 12. Nuts; 12A. Pine nuts; 12B. Walnut; 12C. Hazelnut; 12D. Pistachio; 12E. Pecan nut; 12F. Almond nut; 13. Sesame seeds; 14. Sulphites